# B5745-5

User manual

Built-In Electric Oven

Thank you for choosing one of our high-quality products.
To ensure optimal and regular performance of your appliance please read this instruction manual carefully. It will enable you to navigate all processes perfectly and most efficiently.
To refer to this manual any time you need to, we recommend you to keep it in a safe place. And please pass it to any future owner of the appliance.
We wish you much joy with your new appliance.

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The following symbols are used in this user manual:

⚠ Important information concerning your personal safety and information on how to avoid damaging the appliance.

ⓘ General information and tips

Environmental information

# Operating Instructions

## ⚠ Safety instructions

### Electrical safety

- This appliance must be only connected by a **registered electrician**.
- In the event of a fault or damage to the appliance: Take the fuses out or switch off.
- **Repairs** to the appliance must only be carried out by **qualified service engineers**. Considerable danger may result from improper repairs. If repairs become necessary, please contact our Customer Services or your dealer.

### Child Safety

- Never leave children unsupervised when the appliance is in use.

### Safety during use

- This appliance is not intended for use by children or other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible person to ensure that they can use the appliance safely.
- This appliance should be used only for normal domestic cooking, roasting and baking of food.
- Be careful if connecting electrical appliances to sockets near to this appliance. Electrical leads must **not** be caught under the hot oven door.
- **Warning: Risk of burns!** The oven interior becomes hot during use.
- If you use ingredients containing alcohol in the oven, a slightly flammable mixture of alcohol and air may ensue. In this case, be careful when opening the door. Do not handle any sources of heat, sparks or naked flames when doing so.

**Information on acrylamides**
According to the latest scientific knowledge, intensive browning of food, especially in products containing starch, can constitute a health risk due to acrylamides. Therefore we recommend cooking at the lowest possible temperatures and not browning foods too much.

### How to avoid damage to the appliance

- Do not place aluminium foil over the floor of the oven and do not place baking trays, pans etc. on the floor as the resulting build-up of heat can damage the oven enamel.
- Fruit juices which drip from baking trays leave stains which cannot be removed. Use a deep tray for very moist cakes.
- Do not place loads on the open oven carriage door.
- Never pour water directly into the oven when it is hot. This could cause damage and discoloration to the enamel.
- Rough handling, especially around the edges of the front panel, can cause the glass to break.
- Do not store any flammable materials inside the oven. These could ignite when the oven is switched on.

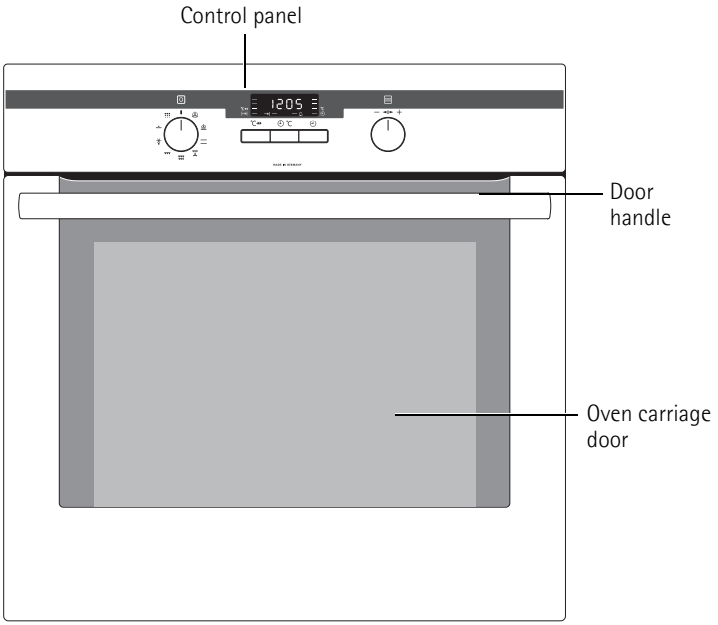
- Do not store any moist foods inside the oven. This could cause damage to the enamel.
- After switching off the cooling fan, do not keep uncovered dishes in the oven. Moisture may condense in the oven interior or on the glass doors and may get into the units.

**Note on enamel coating**

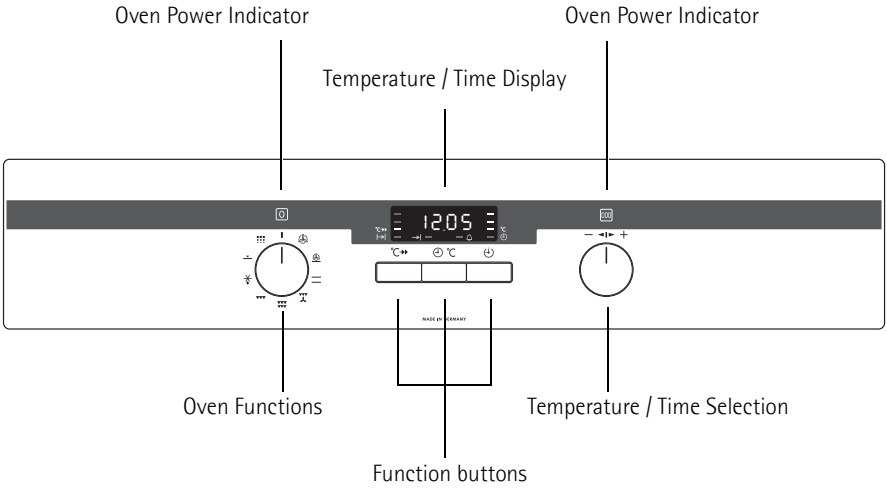
Changes in the colour of the oven's enamel coating as a result of use do not affect the appliance's suitability for normal and correct use. They therefore do not constitute a defect in the sense of the warranty law.

# Description of the Appliance

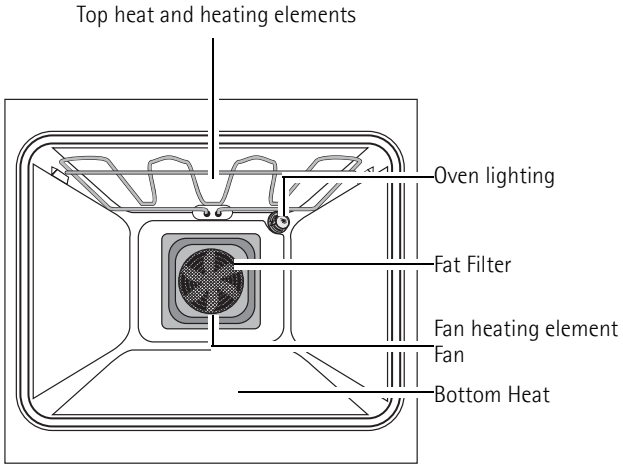
## General Overview



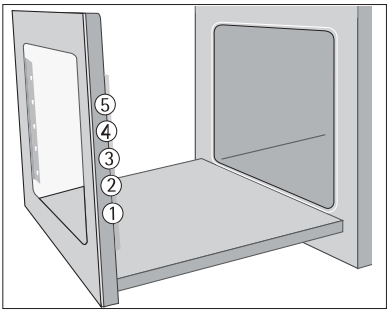
## Control Panel




## Oven Features



**Oven levels**
On the oven carriage door there are two racks with five holes to insert accessories.

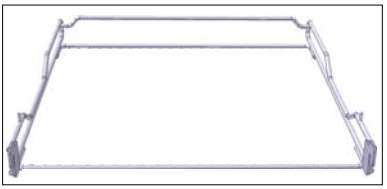



**Inside of door**
On the inside of the oven carriage door you will find the numbers of the different oven shelf levels
You will also find some brief information about the ovens functions, recommended shelves and temperatures for cooking the most popular dishes.

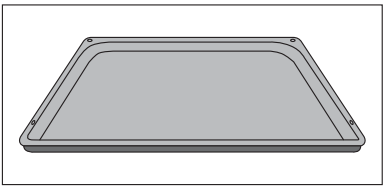
## Oven accessories

**Rack**
For cookware, cake tins, roasts and food to be grilled.

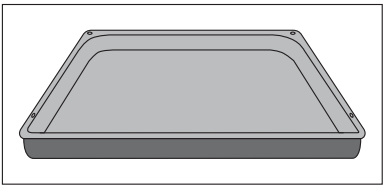
**Rack frame**
For resting the baking tray and drip tray on.



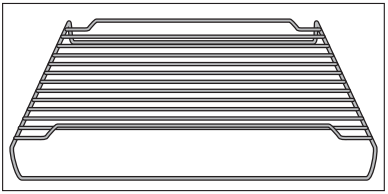
**Baking tray**
For cakes and biscuits.



**Roasting Pan**
For baking and roasting or as a pan for collecting fat.



**Support shelf**
Shelf for the drip pan for baking and grilling.

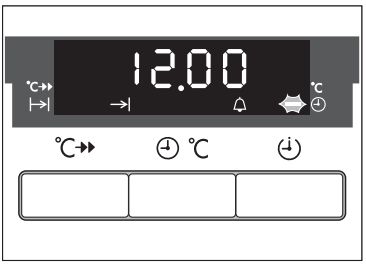


# Before Using for the first time

## Setting and changing the time

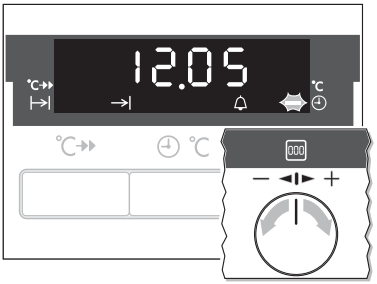
The oven only operates when the time has been set.

When the appliance has been connected to the electrical supply or when there has been a power cut, the function indicator Time of day flashes automatically.



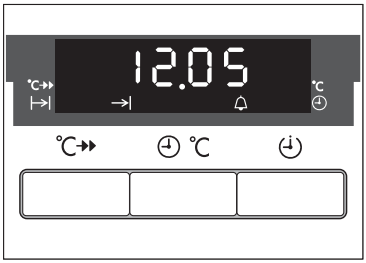

1. To change a time that has already been set, press the Selection button repeatedly until the function indicator Time of day flashes.

2. Using the + / — control knob, set the current time.



After approx. 5 seconds, the flashing stops and the clock displays the time of day set.

The appliance is now ready to use.




The time can only be modified, if the child safety device is deactivated, none of the Minute Minder, Duration or End clock functions and no oven function is set.

## Cleaning for the first time

Before you use the appliance for the first time, you should clean it thoroughly.

**Important:** Do not use sharp or abrasive cleaning materials. These could damage the surface.

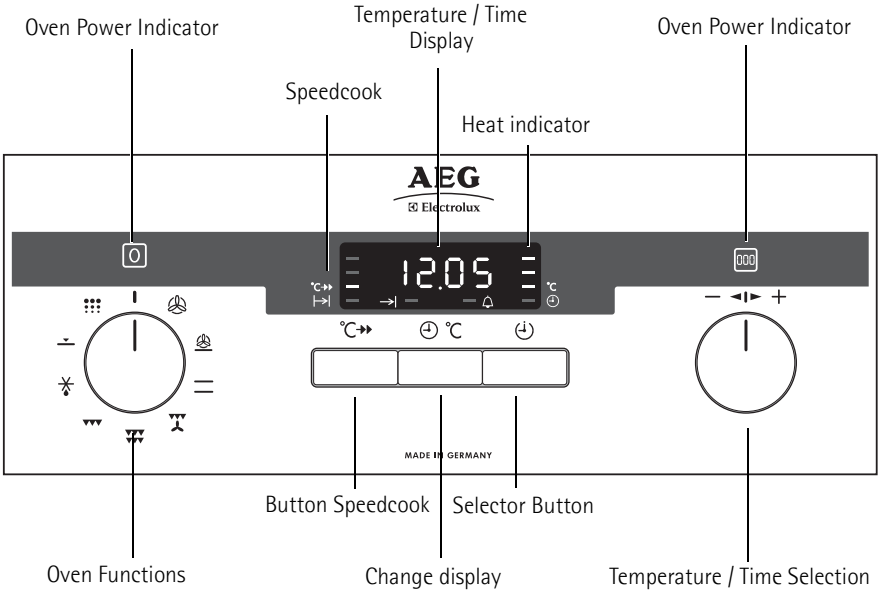
For metal fronts, use normal commercially available cleaning agents.

1. Open the oven carriage door.
   The oven light comes on.
2. Remove all accessories and clean with a warm solution of water and washing-up liquid.
3. Also wipe the oven out with a warm solution of water and washing-up liquid and then dry it.
4. Wipe the front of the appliance with a damp cloth.

# Using the Oven

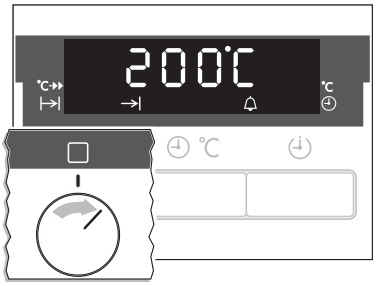
The oven is equipped with **retractable buttons** for "Oven functions" and "Temperature selection". To use, press the relevant button. The button then sticks out.

## Switching the Oven On and Off



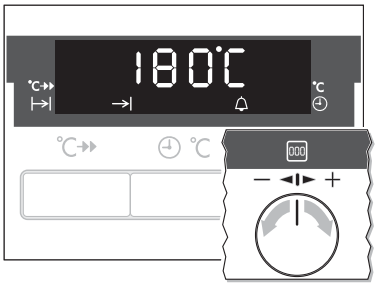

### Switching the oven on

Turn the oven functions selector to the desired function. The power indicator light lights up.
The temperature display shows the suggested temperature for the oven function selected.
The oven starts to heat up.
When the temperature set is reached, an audible signal sounds.



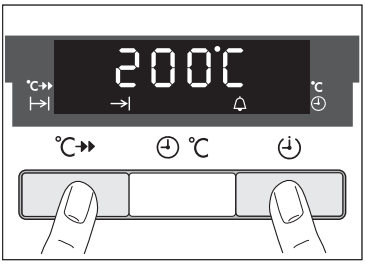
## Changing the oven temperature

Turn the + / — knob to raise or lower the temperature.
The setting changes in 5 °C steps.



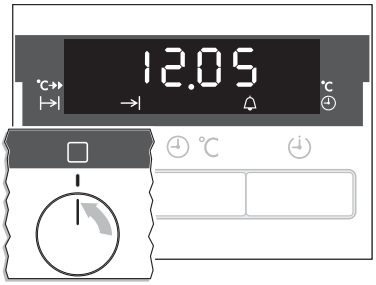

## Checking the temperature

Press Rapid heat up and Selection buttons at the same time.
The current oven temperature appears in the temperature display.




## Switching the oven off

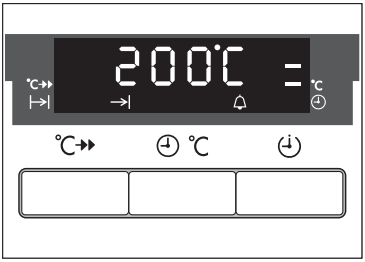
To turn the oven off, turn the oven functions selector to the OFF position.



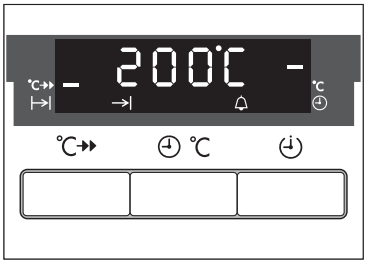

**Cooling fan**
The fan switches on automatically in order to keep the appliance's surfaces cool. When the oven is switched off, the fan continues to run to cool the appliance down, then switches itself off automatically.

## Heat indicator

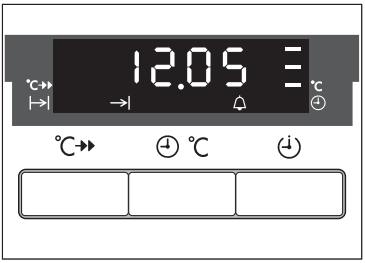
**Indicates warming up**
When the oven function has been **switched on** the bars that slowly light up one after the other indicate how far the oven has heated up.




**Fast heat indicator**
When the fast heat function has been **switched on** °C→▸▸ the bars that flash one after the other indicate that fast heat is operating. In addition the bars next to the symbol °C→▸▸ light up.




**Residual heat indicator**
When the oven has been **switched off**, the bars that are still lit indicate the remaining residual heat in the oven.




## Rapid heat up

After an oven function is selected, using the additional function Rapid heat up °C→▸▸ the empty oven can be pre-heated in a relatively short time.

**Important**: Do not put the food to be cooked into the oven, **until Rapid heat up is completed** and the oven is operating using the desired function.

1. Set the desired oven function (e. g., Conventional). If necessary, change the suggested temperature.
2. Press the Rapid heat up button. The bars next to the symbol °C→▸▸ light up.
   When the bars flash one after another it shows that Rapid heat up is operating.
   When the temperature set is reached, the bars of the heat indicator light up and the bars next to the symbol °C→▸▸ go out. An audible signal sounds.

The oven now continues heating according to the pre-set oven function and temperature. You can now place the food in the oven.

The Rapid heat up function can be switched on with the oven functions True fan, Fan baking, Conventional and Rotitherm.

## Oven Functions

The oven has the following functions:

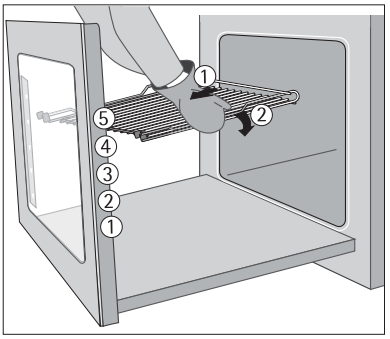
| Oven function | | Application |
|---|---|---|
| | **True fan** | For **baking** on **up to three oven levels** at the same time. Set the oven temperatures 20-40 °C lower than when using Conventional. |
| | **Fan baking** | For baking on one oven level dishes that require **more intensive browning and a crispy base**. Set the oven temperatures 20-40 °C lower than when using Conventional. |
| | **Conventional** | For **baking** and **roasting** on **one oven level**. |
| | **Rotitherm** | For **roasting** larger joints of meat or poultry on one level. The function is also suitable for **gratinating** and **browning**. |
| | **Dual grill** | For **grilling** flat food items in **large quantities** and for **toasting**. |
| | **Single grill** | For **grilling** flat food items placed in the **middle of the grill** and for **toasting**. |
| | **Defrost** | For **defrosting** e. g. flans and gateaux, butter, bread, fruit or other **frozen foods**. |
| | **Base heat** | For **baking** cakes with **crispy or crusty bases**. |
| | **Pyroluxe menue** | For automatic pyrolytic cleaning of the oven. It burns off residues in the oven, which can then be removed with a cloth when the oven has cooled down. The oven is heated to approximately 500° C. |

## Inserting accessories

**Inside the oven carriage door there are five levels to insert accessories.**

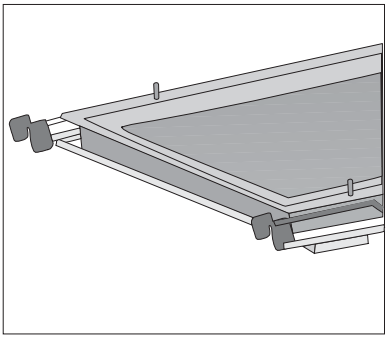
**Inserting the side rails**

Take the rack (1) and slide it into the oven level you want. Push the rack down (2) until it clicks into place.



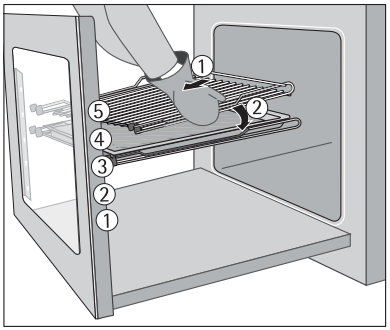

Oven levels are counted from the **bottom to the top**.

**Inserting the baking tray or drip pan into the rack frame:**
Place the baking tray or drip pan on the rungs of the rack frame.



Insert the baking tray or drip pan only by using the rack frame.

**Inserting the side rail and drip pan together:**
If you want to use the rack and the drip pan together, first insert the drip pan on the rack frame and then place the rack on the next level up.

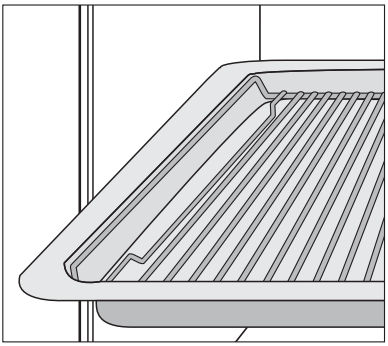



## Grilling set

The grilling set includes the support shelf and the drip pan. The support shelf can be used on either side.

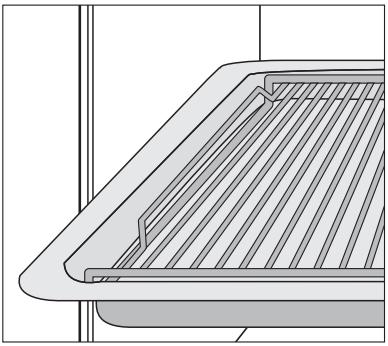
**Warning:** Risk of burning when removing the drip pan from a hot oven.

**Put the support shelf all the way in**
The support shelf sits in the grease tray.
Place the drip pan in the oven carriage door at the level you want.



For roasting larger pieces of meat or poultry on one level.

**Put the support shelf on a high level**
Secure the support shelf with the edge of the drip pan.
Place the drip pan in the oven carriage door at the level you want.



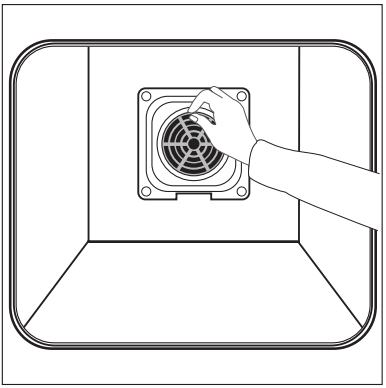
For grilling flat foods in large quantities and for toasting.

## Inserting/Removing the Fat Filter

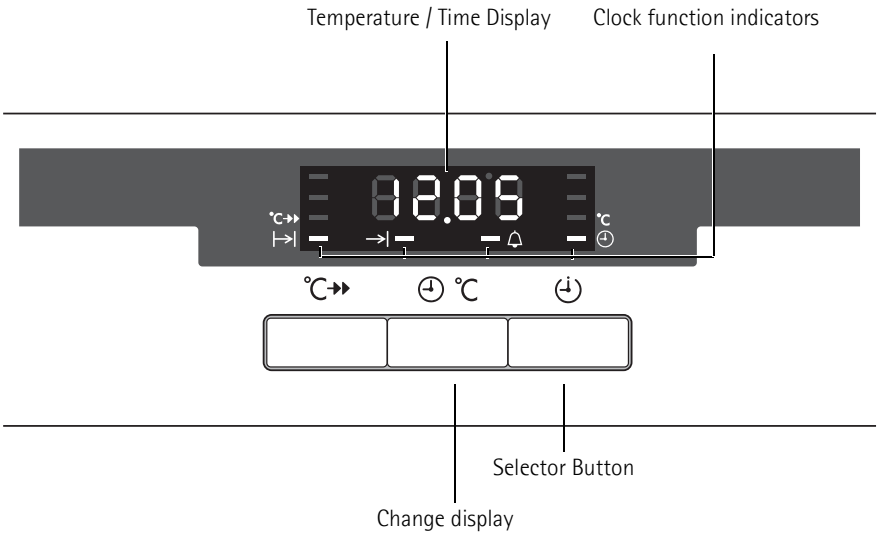
**Only use the fat filter when roasting** to protect the rear heating elements from fat splashes.

**Inserting the fat filter**
Hold the fat filter by the grip and insert the two mounts downwards into the opening on the rear wall of the oven (fan opening).

**Taking out the fat filter**
Hold the fat filter by the grip and unhook it.



## Clock Functions




**Duration |→**
To set how long the oven is to be in use.

**End →|**
To set when the oven is to switch off again.

**Minute Minder** 🔔
To set a countdown. A signal sounds after the time has elapsed.
This function does not affect the functioning of the oven.

**Time of day** 🕒
To set, change or check the time
(See also section "Before Using for the First Time").

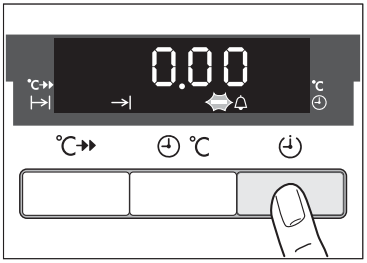
**How to use the clock functions**

- After a clock function has been selected, the corresponding function indicator flashes for about 5 seconds. During this period, the desired times can be set or modified using the + / — dial.
- When the desired time has been set, the function indicator continues to flash for approx. 5 seconds. After that the function indicator is then lit. The set time begins to run in the background.
- When the clock functions Duration |→ and End →| **have been completed, the oven functions dial must be turned back to "0".**
- Using the Display 🕒°C button, you can switch between the oven temperature and the time.

**Checking the time set or remaining.**
Press the Selection button repeatedly, until the appropriate clock function flashes and the time set or remaining is displayed.

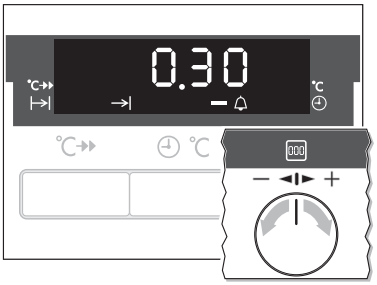
**Minute Minder**

1. Press the Selection button repeatedly until the function indicator Minute Minder flashes.

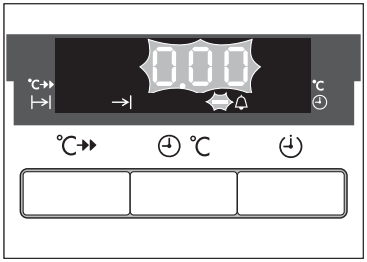



2. Using the + / — control knob set the desired countdown (max. 99.00 minutes).
The function indicator Minute Minder lights up.

When 90% of the time set has elapsed, an audible signal sounds.

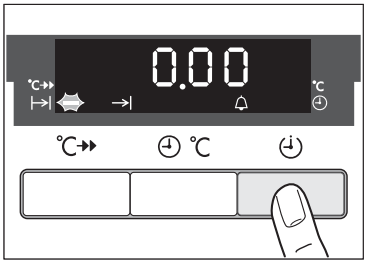



When the time has elapsed, "0.00" and the function indicator flash.
An audible signal sounds.
To stop the flashing and the audible signal:
Press any button.

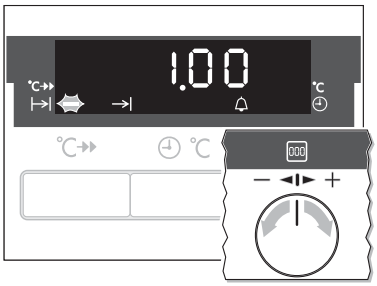


**Duration |→**

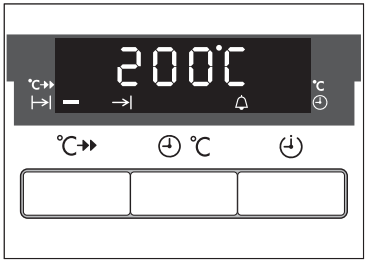
1. Select the oven function and temperature.
2. Press the Selection ⏲ button repeatedly until the function indicator Duration |→ **flashes.**




3. Using the + / — control knob set the desired cooking time.

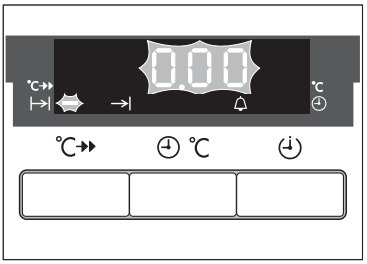



The function indicator Duration |→ lights up and the oven comes on immediately.



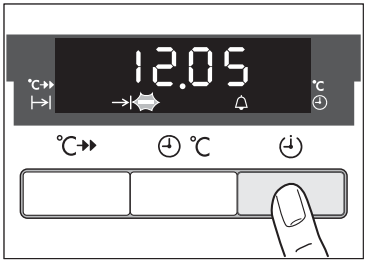

When the time has elapsed, "0.00" and the function indicator flash.
An audible signal sounds for 2 minutes. The oven switches itself off.

To stop the flashing and the audible signal:
Turn the oven functions dial to "0".

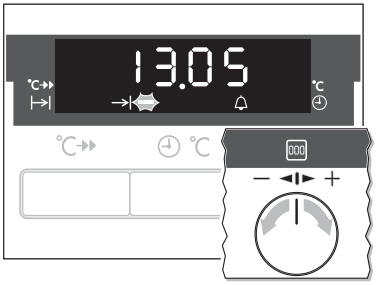


**End →|**

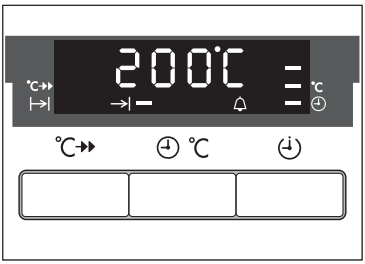
1. Select the oven function and temperature.
2. Press the Selection ⏲ button repeatedly until the End →| function indicator flashes.




3. Using the + / — control knob set the desired switch-off time.

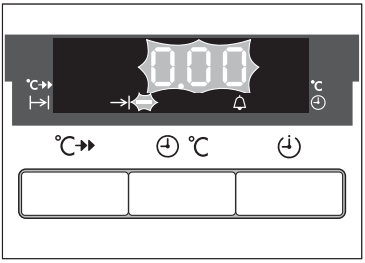



The function indicator End →| lights up and the oven comes on immediately.




When the time has elapsed, "0.00" and the function indicator flash.
An audible signal sounds for 2 minutes. The ovenswitches itself off.

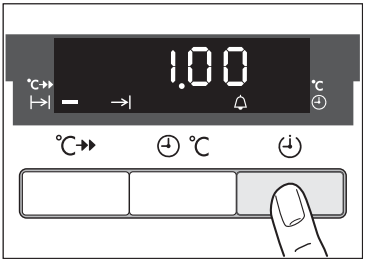
To stop the flashing and the audible signal:
Turn the oven functions dial to "0".



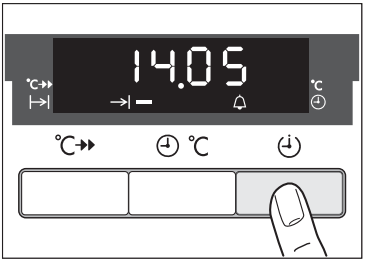
**Duration |→ and End →| combined**

Duration |→ and End →| can be used simultaneously, if the oven is to be switched on and off automatically **at a later time**.

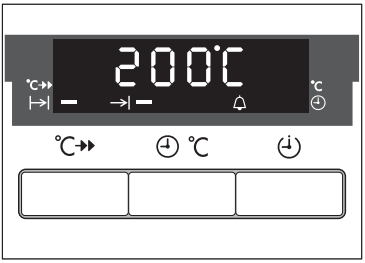
1. Select the oven function and temperature.
2. Using the Duration |→ function, set the time that the dish needs to cook.
   In this example, 1 hour.




3. Using the End →| function, set the time at which the dish should be ready.
   In this case, 14:05.




The Duration |→ and End →| function indicators light up and the temperature is shown in the display.
In this example, 200°C.




The oven switches on automatically at the time calculated.
In this case, at 13:05.

And switches itself off again when the cook time entered has elapsed.
In this case, at 14:05.

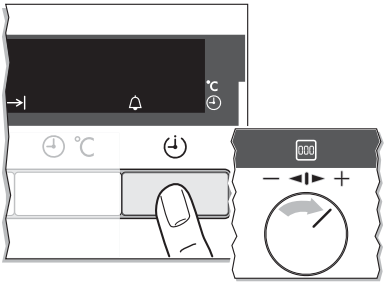
# Other Functions

## Switching off the display

You can save energy by switching off the clock display.

**Switching off the clock display**

1. Turn the + / — control knob to the right and hold it.
2. In addition press the Selection button until the display goes out.



As soon as the appliance is switched on again, the display comes on automatically.
When the appliance is next switched off, the clock display goes out again.
To have the clock display on permanently again, you must set the clock again.

**Switching on the clock display**

1. Turn the + / — control knob to the right and hold it.
2. In addition press the Selection button, until the display appears again.

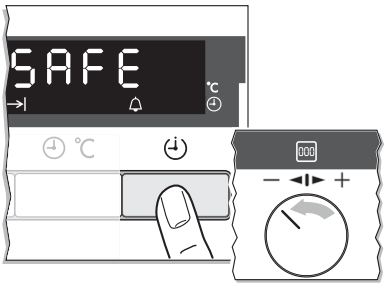
## Oven's child safety device

The oven is fitted with a child safety device. As soon as the child safety device is activated, the oven cannot be switched on.

For the child safety device to be activated, none of the oven functions must be currently selected.

**Activating the child safety device**

1. Turn the + / — dial to the left and hold it.
2. In addition press the Selection button until "SAFE" appears "in the" display.
   The child safety device is now activated.




**Deactivating the child safety device**

1. Turn the + / — dial to the left and hold it.
2. In addition press the Selection button until "SAFE" disappears "from" the display.
   The child safety device is now deactivated and the oven is again ready for use.

### Oven automatic cut-out

If not switched off after a certain time, or if the temperature is not modified, the oven switches off automatically.
The last temperature set flashes in the temperature display.

**The oven switches off when the oven temperature is:**

| | | |
|---|---|---|
| 30 - 120 °C | after | 12.5 hours |
| 120 - 200 °C | after | 8.5 hours |
| 200 - 250 °C | after | 5.5 hours |
| 250 - max °C | after | 3.0 hours |

**Switching on after an automatic cut-out**
Switch the oven off completely.
It can then be switched on again.

The automatic cut-out is cancelled if the clock function Duration |→ or End →| is set.

# Uses, Tables and Tips

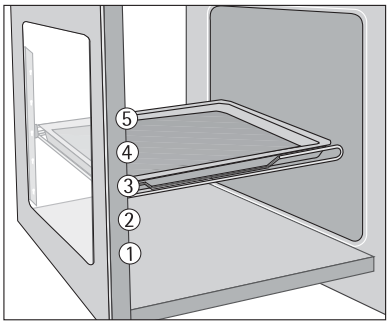
## Baking

**Oven function: True fan or Conventional**

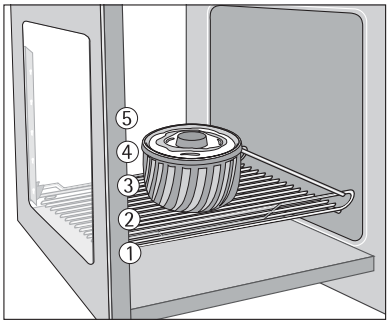
**Baking tins**
- For Conventional, dark metal and non-stick tins are suitable.
- For True fan bright metal tins are also suitable.

**Oven levels**
- Baking with Conventional is possible on one oven level.
- With True fan you can bake on up to 3 baking trays at the same time:

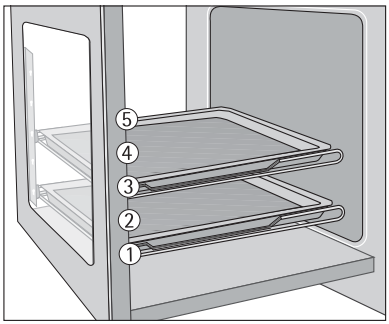
1 baking tray:
e.g. oven level 3



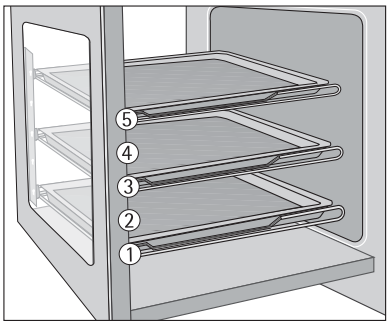
1 cake tin:
e.g. oven level 1




2 baking trays:
e.g. oven level 1 and 3




3 baking trays:
Oven levels 1, 3 and 5




**General instructions**

- Only use the baking tray and drip pan with the rack frame for the oven carriage.
- With Conventional or True fan you can also bake in two cake tins next to one another on the oven shelf at the same time. This does not significantly increase the baking time.

When frozen foods are used the trays inserted may distort during cooking. This is due to the large difference in temperature between the freezing temperature and the temperature in the oven. Once the trays have cooled the distortion will disappear again.

**Notes on the baking charts**

The following charts give the required temperature settings, cooking times and oven levels for a selection of dishes.

- Temperatures and baking times are for guidance only, as these will depend on the consistency of the mixture, the quantity and the type of baking tin.
- For the first time, we recommend you apply the lower temperature setting and only choose a higher temperature if necessary, e.g. if you want a browner effect or if cooking time is taking too long.
- If you cannot find the settings for a particular recipe of your own, look for the one that is most similar.
- When baking cakes on baking trays or in tins on more than one level, baking time can be extended by 10-15 minutes.
- Moist products (pizzas, fruit flans, etc.) are baked on one level.
- Differences in the height of the items can cause differences in the degree of browning at the beginning of the baking process. You should **not change the temperature setting** if this occurs. Different rates of browning even out as baking progresses.
- Your new oven may bake or roast differently to your previous appliance. If this is the case, adjust your normal settings (temperature, cooking times) and oven levels to the recommendations in the following charts.

With longer baking times, you can switch the oven off about 10 minutes before the end of the baking time, in order to utilise the residual heat.
Unless otherwise stated, the values given in the tables assume that cooking is started with the oven cold.

## Baking table

**Baking on one oven level**

| Type of baking | Oven function | Oven level | Temperature °C | Time Hr: Mins. |
|---|---|---|---|---|
| **Baking in tins** | | | | |
| Ring cake or brioche | True fan | 1 | 150-160 | 0:50-1:10 |
| Madeira cake/fruit cakes | True fan | 1 | 140-160 | 1:10-1:30 |
| Sponge cake | True fan | 1 | 140 | 0:25-0:40 |
| Sponge cake | Conventional | 1 | 160 | 0:25-0:40 |
| Flan base - short pastry | True fan | 3 | 170-180[1)] | 0:10-0:25 |
| Flan base - sponge mixture | True fan | 3 | 150-170 | 0:20-0:25 |
| Apple pie | Conventional | 1 | 170-190 | 0:50-1:00 |
| Apple pie (2 tins Ø20 cm, diagonally off set) | True fan | 1 | 160 | 1:10-1:30 |
| Apple pie (2 tins Ø20 cm, diagonally off set) | Conventional | 1 | 180 | 1:10-1:30 |
| Savoury flan (e. g, quiche lorraine) | True fan | 1 | 160-180 | 0:30-1:10 |
| Cheesecake | Conventional | 1 | 170-190 | 1:00-1:30 |

| Type of baking | Oven function | Oven level | Temperature °C | Time Hr: Mins. |
|---|---|---|---|---|
| **Cakes/pastries/breads on baking trays** | | | | |
| Plaited bread/bread crown | Conventional | 3 | 170-190 | 0:30-0:40 |
| Christmas stollen | Conventional | 3 | 160-180[1)] | 0:40-1:00 |
| Bread (rye bread)<br>-first of all<br>-then | Conventional | 1 | <br>230[1)]<br>160-180 | <br>0:25<br>0:30-1:00 |
| Cream puffs/eclairs | Conventional | 3 | 160-170[1)] | 0:15-0:30 |
| Swiss roll | Conventional | 3 | 180-200[1)] | 0:10-0:20 |
| Cake with crumble topping (dry) | True fan | 3 | 150-160 | 0:20-0:40 |
| Buttered almond cake/sugar cakes | Conventional | 3 | 190-210[1)] | 0:15-0:30 |
| Fruit flans (made with yeast dough/ sponge mixture)[2)] | True fan | 3 | 150 | 0:35-0:50 |
| Fruit flans (made with yeast dough/ sponge mixture)[2)] | Conventional | 3 | 170 | 0:35-0:50 |
| Fruit flans made with short pastry | True fan | 3 | 160-170 | 0:40-1:20 |
| Yeast cakes with delicate toppings (e. g, quark, cream, custard) | Conventional | 3 | 160-180[1)] | 0:40-1:20 |
| Pizza (with a lot of topping)2) | True fan | 1 | 180-200[1)] | 0:30-1:00 |
| Pizza (thin crust) | True fan | 1 | 200-220[1)] | 0:10-0:25 |
| Unleavened bread | True fan | 1 | 200-220 | 0:08-0:15 |
| Tarts (CH) | True fan | 1 | 180-200 | 0:35-0:50 |
| **Biscuits** | | | | |
| Short pastry biscuits | True fan | 3 | 150-160 | 0:06-0:20 |
| Viennese whirls | True fan | 3 | 140 | 0:20-0:30 |
| Viennese whirls | Conventional | 3 | 160[1)] | 0:20-0:30 |
| Biscuits made with sponge mixture | True fan | 3 | 150-160 | 0:15-0:20 |
| Pastries made with egg white, meringues | True fan | 3 | 80-100 | 2:00-2:30 |
| Macaroons | True fan | 3 | 100-120 | 0:30-0:60 |
| Biscuits made with yeast dough | True fan | 3 | 150-160 | 0:20-0:40 |
| Puff pastries | True fan | 3 | 170-180[1)] | 0:20-0:30 |

| Type of baking | Oven function | Oven level | Temperature °C | Time Hr: Mins. |
|---|---|---|---|---|
| Rolls | True fan | 3 | 160[1)] | 0:20-0:35 |
| Rolls | Conventional | 3 | 180[1)] | 0:20-0:35 |
| Small cakes (20 per tray) | True fan | 3 | 140[1)] | 0:20-0:30 |
| Small cakes (20 per tray) | Conventional | 3 | 170[1)] | 0:20-0:30 |

1) Pre-heat the oven
2) Use the drip tray or roasting tray

### Baking on more than one oven level

| Type of baking | True fan<br>Shelf positions from bottom<br>2 levels | True fan<br>3 levels | Temperature in °C | Time Hours: Mins. |
|---|---|---|---|---|
| **Cakes/pastries/breads on baking trays** | | | | |
| Cream puffs/Eclairs | 1 / 4 | --- | 160-180[1)] | 0:35-0:60 |
| Dry streusel cake | 1 / 3 | --- | 140-160 | 0:30-0:60 |
| **Biscuits/small cakes/pastries/rolls** | | | | |
| Short pastry biscuits | 1 / 3 | 1 / 3 / 5 | 150-160 | 0:15-0:35 |
| Viennese whirls | 1 / 3 | 1 / 3 / 5 | 140 | 0:20-0:60 |
| Biscuits made with sponge mixture | 1 / 3 | --- | 160-170 | 0:25-0:40 |
| Biscuits made with egg white, meringues | 1 / 3 | --- | 80-100 | 2:10-2:50 |
| Macaroons | 1 / 3 | --- | 100-120 | 0:40-1:20 |
| Biscuits made with yeast dough | 1 / 3 | --- | 160-170 | 0:30-0:60 |
| Puff pastries | 1 / 3 | --- | 170-180[1)] | 0:30-0:50 |
| Rolls | 1 / 4 | --- | 160 | 0:30-0:55 |
| Small cakes (20 per tray) | 1 / 4 | --- | 140[1)] | 0:25-0:40 |

1) Pre-heat the oven

## Tips on Baking

| Baking results | Possible cause | Remedy |
|---|---|---|
| The cake is not browned enough underneath | Wrong oven level | Place cake lower |
| The cake sinks (becomes soggy, lumpy, streaky) | Oven temperature too high | Use a slightly lower setting |
| | Baking time too short | Set a longer baking time **Baking times cannot be reduced by setting higher temperatures** |
| | Too much liquid in the mixture | Use less liquid. Pay attention to mixing times, especially if using mixing machines |
| Cake is too dry | Oven temperature too low | Set oven temperature higher. |
| | Baking time too long | Set a shorter baking time |
| Cake browns unevenly | Oven temperature too high and baking time too short | Set a lower oven temperature and a longer baking time |
| | Mixture is unevenly distributed | Spread the mixture evenly on the baking tray |
| | Grease filter is inserted | Take out the grease filter |
| Cake does not cook in the baking time given | Temperature too low | Use a slightly higher oven setting |
| | Grease filter is inserted | Take out the grease filter |

## Fan baking table

| Type of baking | Shelf position | Temperature °C | Time Hr: Mins. |
|---|---|---|---|
| Pizza (thin crust) | 1 | 180 - 200[1)] | 20 - 30 |
| Pizza (with a lot of topping) | 1 | 180 - 200 | 20 - 30 |
| Tarts | 1 | 180 - 200 | 45 - 60 |
| Spinach flan | 1 | 160 -180 | 45 - 60 |
| Quiche Lorraine | 1 | 170 - 190 | 40 - 50 |
| Quark flan, round | 1 | 140 - 160 | 60 - 90 |
| Quark flan on tray | 1 | 140 - 160 | 50 - 60 |
| Apple cake, covered | 1 | 150 - 170 | 50 - 70 |
| Vegetable pie | 1 | 160 - 180 | 50 - 60 |
| Unleavened bread | 1 | 250 - 270[1)] | 10 - 20 |
| Puff pastry flan | 1 | 160 - 180[1)] | 40 - 50 |

| Type of baking | Shelf position | Temperature °C | Time Hr: Mins. |
|---|---|---|---|
| Flammekuchen (Pizza-like dish from Alsace) | 1 | 250 - 270[1)] | 12 - 20 |
| Piroggen (Russian version of calzone) | 1 | 180 - 200[1)] | 15 - 25 |

1) Pre-heat the oven

## Bakes and gratins table

| Dish | Oven function | Shelf position | Temperature °C | Time Hours mins. |
|---|---|---|---|---|
| Pasta bake | Conventional | 1 | 180-200 | 0:45-1:00 |
| Lasagne | Conventional | 1 | 180-200 | 0:25-0:40 |
| Vegetables au gratin[1)] | Rotitherm | 1 | 160-170 | 0:15-0:30 |
| Baguettes topped with melted cheese[1)] | Rotitherm | 1 | 160-170 | 0:15-0:30 |
| Sweet bakes | Conventional | 1 | 180-200 | 0:40-0:60 |
| Fish bakes | Conventional | 1 | 180-200 | 0:30-1:00 |
| Stuffed vegetables | Rotitherm | 1 | 160-170 | 0:30-1:00 |

1) Pre-heat the oven

## Frozen ready meals table

| Food to be cooked | Oven function | Shelf position | Temperature °C | Time |
|---|---|---|---|---|
| Frozen pizza | Conventional | 3 | as per manufacturer's instructions | as per manufacturer's instructions |
| Chips[1)] (300-600 g) | Rotitherm | 3 | 200-220 | as per manufacturer's instructions |
| Baguettes | Conventional | 3 | as per manufacturer's instructions | as per manufacturer's instructions |
| Fruit flans | Conventional | 3 | as per manufacturer's instructions | as per manufacturer's instructions |

1) Comments: Turn chips 2 or 3 times during cooking

## Roasting

**Oven function: Conventional ▭ or Rotitherm ▭**

**Roasting cookware**

- Any heat-resistant ovenware is suitable to use for roasting (please follow the manufacturer's instructions).
- You can use the grill set for roasting
- For all lean meats, we recommend **roasting these in a roasting tin or dish with a lid**. The meat will be more succulent.
- All types of meat that can be browned or have crackling, can be roasted in a **roasting tin without the lid**.

**Notes on the roasting chart**

The information given in the following chart is for guidance only.

- We recommend using the oven to roast meat and fish **only in quantities above 1kg**.
- To prevent escaping meat juices or fat from burning on to the pan, we recommend placing some liquid in the roasting cookware.
- If required, turn the roast (after 1/2 - 2/3 of the cooking time).
- Baste large roasts and poultry with basting stock a number of times during the cooking time. This will give you a better result.
- You can switch the oven off about 10 minutes before the end of the roasting time, in order to utilise the residual heat.

## Roasting table

| Type of meat | Quantity | Ovenfunction | | Shelf position | Temperature °C | Time Hours mins. |
|---|---|---|---|---|---|---|
| **Beef** | | | | | | |
| Pot roast | 1-1.5 kg | ▭ | Conventional | 1 | 200-250 | 2:00-2:30 |
| Roast beef or fillet | | | | | | per cm. of thickness |
| - rare | per cm. of thickness | ▭ | Rotitherm | 1 | 190-200[1)] | 0:05-0:06 |
| - medium | per cm. of thickness | ▭ | Rotitherm | 1 | 180-190 | 0:06-0:08 |
| - well done | per cm. of thickness | ▭ | Rotitherm | 1 | 170-180 | 0:08-0:10 |
| **Pork** | | | | | | |
| Shoulder, neck, ham joint | 1-1.5 kg | ▭ | Rotitherm | 1 | 160-180 | 1:30-2:00 |
| Chop, spare rib | 1-1.5 kg | ▭ | Rotitherm | 1 | 170-180 | 1:00-1:30 |
| Meat loaf | 750 g-1 kg | ▭ | Rotitherm | 1 | 160-170 | 0:45-1:00 |

| Type of meat | Quantity | Ovenfunction | Shelf position | Tempera-ture °C | Time Hours mins. |
|---|---|---|---|---|---|
| Porkknuckle (pre-cooked) | 750 g-1 kg | Rotitherm | 1 | 150-170 | 1:30-2:00 |
| **Veal** | | | | | |
| Roast veal | 1 kg | Rotitherm | 1 | 160-180 | 1:30-2:00 |
| Knuckle of veal | 1.5-2 kg | Rotitherm | 1 | 160-180 | 2:00-2:30 |
| **Lamb** | | | | | |
| Leg of lamb, roast lamb | 1-1.5 kg | Rotitherm | 1 | 150-170 | 1:15-2:00 |
| Saddle of lamb | 1-1.5 kg | Rotitherm | 1 | 160-180 | 1:00-1:30 |
| **Game** | | | | | |
| Saddle of hare, leg of hare | up to 1 kg | Conventional | 3 | 220-250[1)] | 0:25-0:40 |
| Saddle of venison | 1.5-2 kg | Conventional | 1 | 210-220 | 1:15-1:45 |
| Haunch of venison | 1.5-2 kg | Conventional | 1 | 200-210 | 1:30-2:15 |
| **Poultry** | | | | | |
| Poultry portions | 200-250g each | Rotitherm | 1 | 200-220 | 0:35-0:50 |
| Half chicken | 400-500g each | Rotitherm | 1 | 190-210 | 0:35-0:50 |
| Chicken, poulard | 1-1.5 kg | Rotitherm | 1 | 190-210 | 0:45-1:15 |
| Duck | 1.5-2 kg | Rotitherm | 1 | 180-200 | 1:15-1:45 |
| Goose | 3.5-5 kg | Rotitherm | 1 | 160-180 | 2:30-3:30 |
| Turkey | 2.5-3.5 kg | Rotitherm | 1 | 160-180 | 1:45-2:30 |
| Turkey | 4-6 kg | Rotitherm | 1 | 140-160 | 2:30-4:00 |
| **Fish (steamed)** | | | | | |
| Whole fish | 1-1.5 kg | Conventional | 1 | 210-220 | 0:45-1:15 |

1) Pre-heat the oven

## Grill sizes

**Oven function: Single grill or Dual grill with maximum temperature setting**

**Important:** Always grill with the oven carriage door closed.

An empty oven should **always be pre-heated with the grill functions for 5 minutes.**

- Use the grilling set for grilling.
- The grilling times are guidelines.
- Grilling is particularly suitable for flat pieces of meat or fish.

## Grilling table

| Food to be grilled | Oven level | Grilling time | |
|---|---|---|---|
| | | 1st side | 2nd side |
| Burgers | 4 | 8-10 mins. | 6-8 mins. |
| Pork fillet | 4 | 10-12 mins. | 6-10 mins. |
| Sausages | 4 | 8-10 mins. | 6-8 mins. |
| Fillet steaks, veal steaks | 4 | 6-7 mins. | 5-6 mins. |
| Fillet of beef, roast beef (approx. 1 kg) | 3 | 10-12 mins. | 10-12 mins. |
| Toast[1)] | 3 | 4-6 mins. | 3-5 mins. |
| Toast with topping | 3 | 6-8 mins. | --- |

1) Do not pre-heat

# Defrosting

**Oven function: Defrost (no temperature setting)**

- Unwrap the food and place it on a plate on the oven shelf.
- Do not cover with a plate or bowl, as these can substantially lengthen the defrosting time.
- For defrosting, place the shelf in the **1st oven level from the bottom**.

## Defrosting table

| Dish | Defrosting time mins. | Further defrosting time (mins.) | Comments |
|---|---|---|---|
| Chicken, 1000 g | 100-140 | 20-30 | Place the chicken on an upturned saucer placed on a large plate<br>Turn halfway through |
| Meat, 1000 g | 100-140 | 20-30 | Turn halfway through |
| Meat, 500 g | 90-120 | 20-30 | Turn halfway through |
| Trout, 150g | 25-35 | 10-15 | --- |
| Strawberries, 300g | 30-40 | 10-20 | --- |
| Butter, 250g | 30-40 | 10-15 | --- |
| Cream, 2 x 200g | 80-100 | 10-15 | Cream can also be whipped when still slightly frozen in places |
| Gateau, 1400g | 60 | 60 | --- |

## Drying

**Oven function: True fan**

- Use oven shelves covered with greaseproof paper or baking parchment.
- You get a better result if you switch the oven off halfway through the drying time, open the door and leave the oven to cool down overnight.
- After this, finish drying the food to be dried.

| Food to be dried | Temperature in °C | Oven level | | Time in hours (Guideline) |
|---|---|---|---|---|
| | | 1 level | 2 levels | |
| **Vegetables** | | | | |
| Beans | 60-**70** | 3 | 1 / 4 | 6-8 |
| Peppers (strips) | 60-**70** | 3 | 1 / 4 | 5-6 |
| Vegetables for soup | 60-**70** | 3 | 1 / 4 | 5-6 |
| Mushrooms | 50-**60** | 3 | 1 / 4 | 6-8 |
| Herbs | 40-50 | 3 | 1 / 4 | 2-3 |
| **Fruit** | | | | |
| Plums | 60-**70** | 3 | 1 / 4 | 8-10 |
| Apricots | 60-**70** | 3 | 1 / 4 | 8-10 |
| Apple slices | 60-**70** | 3 | 1 / 4 | 6-8 |
| Pears | 60-**70** | 3 | 1 / 4 | 6-9 |

## Making preserves

**Oven function: Base heat**

- For preserving, use only commercially available preserve jars of the same size.
- **Jars with twist-off or bayonet type lids and metal tins are not suitable**.
- When making preserves, the **first shelf position from the bottom** is the one most used.
- Use the shelf for making preserves. There is enough room on this for up to six 1-litre preserving jars.
- The jars should all be filled to the same level and clamped shut.
- Place the jars on the baking tray in such a way that they are not touching each other.
- Pour approx. 1/2 litre of water into the baking tray so that sufficient moisture is produced in the oven.
- As soon as the liquid starts to pearl in the first jars (after about 35-60 minutes with 1 litre jars), switch the oven off or reduce the temperature to 100 °C (see table).

### Preserves table

The times and temperatures for making preserves are for guidance only.

| Preserve | Temperature in °C | Cooking time until simmering in mins. | Continue to cook at 100 °C in mins. |
|---|---|---|---|
| **Soft fruit** | | | |
| Strawberries, blueberries, raspberries, ripe gooseberries | 160-170 | 35-45 | --- |
| Unripe gooseberries | 160-170 | 35-45 | 10-15 |
| **Stone fruit** | | | |
| Pears, quinces, plums | 160-170 | 35-45 | 10-15 |
| **Vegetables** | | | |
| Carrots[1)] | 160-170 | 50-60 | 5-10 |
| Mushrooms[1)] | 160-170 | 40-60 | 10-15 |
| Cucumbers | 160-170 | 50-60 | --- |
| Mixed pickles | 160-170 | 50-60 | 15 |
| Kohlrabi, peas, asparagus | 160-170 | 50-60 | 15-20 |
| Beans | 160-170 | 50-60 | --- |

1) Leave standing in oven when switched off

# Cleaning and Care

**Warning**: Before cleaning, switch off the appliance and let it cool down.

**Warning:** For safety reasons, do **not** clean the appliance with steam jet or high-pressure cleaning equipment.

**Important: Do not use corrosive cleaners, sharp objects or stain removers.**

Do not use abrasive substances or metal scrapers to clean the glass oven door, as this could scratch the surface. This could cause the glass to shatter.

## Outside of the appliance

- Wipe the front of the appliance with a soft cloth and a solution of hot water and washing up liquid.
- For metal fronts, use normal commercially available cleaning agents.
- Please do not use scouring agents and abrasive sponges.

## Oven interior

**Warning**: Make sure the oven is switched off and has cooled down before cleaning.

Clean the oven after every use. This is the easiest way to remove dirt which then cannot burn on. Residues that are not removed may cause changes to the surface colour when Pyroluxe menue is used.

1. When the oven carriage door is opened, the oven lighting automatically switches itself on.
2. Wipe out the oven after every use with a solution of water and washing up liquid and then dry it.

In the event of stubborn dirt, clean using Pyroluxe menue.

**Important!** If you use an oven spray, please follow the manufacturer's instructions exactly.

## Accessories

Rinse and dry all accessory parts thoroughly after every use. For easier cleaning, leave to soak for a while.

## Fat Filter

1. Clean the fat filter in hot water and washing up liquid or in the dishwasher.
2. Badly burned on soiling can be removed by boiling the filter in a little water to which 2-3 tablespoonsful of dishwasher cleaner has been added.

## Pyrolytic cleaning

**Warning:** The oven gets extremely hot during this process. Young children must be kept away.

**Important** Before carrying out the Pyroluxe process, all removable parts, including the hanging frame, must be removed from the oven.

**Pyrolytic cleaning**

1. First remove the worst of the residue manually.
2. Select oven function Pyroluxe menue.
   – "3:15" appears in the display,
   – Cook time flashes for approx. 5 seconds
   Pyrolytic cleaning then starts.

The Light does not work.
When a pre-set temperature is reached, the door is locked.
The bars of the heat indicator light up, until the door is unlocked again.

**Changing the length of time for the pyrolytic cleaning**

1. Proceed as described in the section "Pyrolytic cleaning".
2. As long as Duration |→ is flashing, select the desired length for the process using + or —:
   "2:15" or "3:15".
   Duration |→ flashes for approx. 5 seconds.
   Pyrolytic cleaning then starts.

If Duration |→ is no longer flashing, press the Selection button again and then perform the setting procedure.

**Changing the switch-off time for the pyrolytic cleaning**
The switch-off time can be delayed using the clock function End →| (within 2 minutes of the pyrolytic cleaning starting).

**When the different Pyroluxes are set:**
P2 - 2:15 = Pyroluxe menue light: For a light degree of soiling
P1 - 3:15 = Pyroluxe menue intensive: For a high degree of soiling

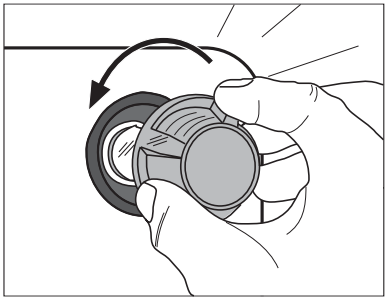
## Oven lighting

**Warning:** There is a danger of electric shock! Prior to changing the oven light bulb:
– Switch off the oven!
– Remove the fuses in the fuse box or switch off the circuit breaker.

Place a cloth on the oven floor to protect the oven light and glass cover.

**Replacing the oven light bulb/cleaning the glass cover**

1. Remove the glass cover by turning it anti-clockwise and then clean it.
2. If necessary:
   **Replace bulb with a 40 watt, 230 V, 300 °C heat-resistant oven light bulb.**
3. Refit the glass cover.

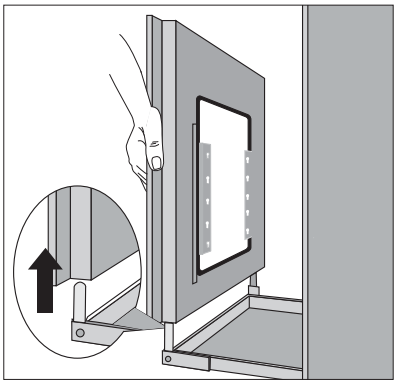


## Oven carriage door

The oven carriage door of your appliance can be taken off its hinges for cleaning.

**Removing the oven carriage door**

1. Pull the oven carriage out towards you.
2. Grasp the oven carriage door with both hands at the sides.
3. Pull the oven carriage door vertically upwards out of its guide rods.

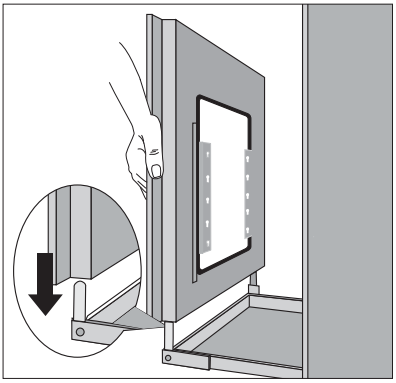


**Important:** Do not pull the over carriage up by the door handle.

Lay the oven carriage door with the outer side facing downwards on a soft and level surface, for example, a blanket, in order to prevent scratches.

**Inserting the oven carriage door**

1. Hold the oven carriage door on the handle side on both sides and with both hands. Place the oven carriage door vertically downwards onto its guide rods and let it slide down.
2. Close the oven carriage.



## Oven carriage door glass

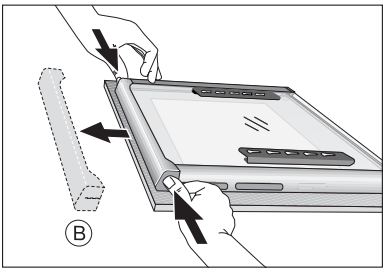
The oven carriage door is fitted with three panels of glass mounted one behind the other. The inner panels can be removed for cleaning.

Only remove the oven carriage door panels with the door unhinged.

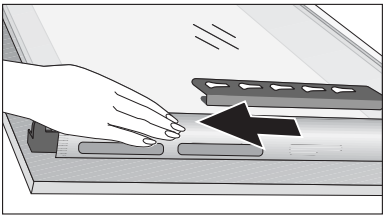
**Important** Rough handling, especially around the edges of the front panel, can cause the glass to break.

**Removing the oven carriage door glass**

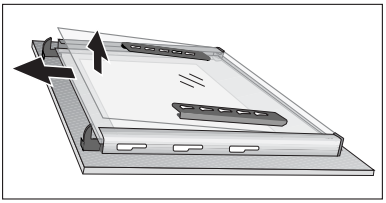
1. Unhinge the oven carriage door and, with the handle facing the floor, lay onto a soft, flat surface.
2. Take hold of the door trim (B) on the upper edge of the door at both sides and press inwards to release the clip seal. Then pull the door trim away




3. Take hold of the side facing. Slide gently towards the door handle. The facing springs out off its holders and you can remove it. Remove the facing by taking hold of both sides.



4. Lift the oven carriage door panel slightly**.** Take hold of the door glass panels on their upper edge one after the other and take them out of the guide by pulling them upwards.

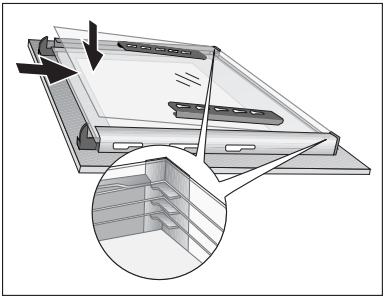


**Cleaning the oven carriage door panels**

Clean the oven carriage door glass panels thoroughly with a solution of water and washing-up liquid. Then dry them carefully.

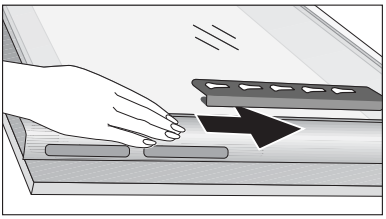
**Inserting the oven carriage door panels**

1. From above insert the door glass panels at an angle into the door profile at the bottom edge of the door and lower them one after the other.

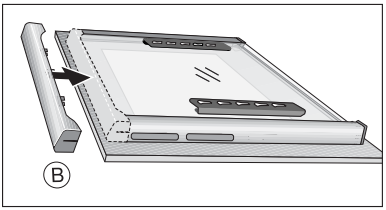


Insert the smaller panel first, then the larger panel.

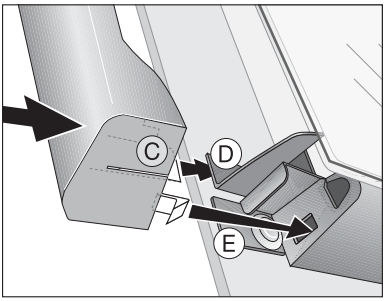
2. Place the facing on the side door frame with both ventilation slits pointing towards the door handle. Press the facing down and slide away from the door handle. The facing clicks into place. Check its position on both side again.



3. Take hold of the door trim (B) at each side, position it on the inside edge of the door and push the door trim (B) onto the upper edge of the door.



On the open side of the door trim (B) there is a guide bar (C). This must be pushed **between** the outer door panel and the guide corner (D). The clip seal (E) must be snapped in.




4. Replace the oven carriage door panels.

# What to do if ...

| Problem | Possible cause | Remedy |
|---|---|---|
| The oven is not heating up. | The oven has not been switched on. | Switch oven on. |
| | The clock has not been set. | Set the current time on the clock. |
| | The required settings have not been set. | Check the settings. |
| | The oven's automatic switch-off has been triggered | See Automatic switch-off |
| | The fuse in the house's electrical wiring (fuse box) has been tripped. | Check the fuses. If the fuses trip repeatedly, please call a qualified electrician. |
| The oven lighting is not operating. | The oven light bulb is faulty. | Replace oven light bulb. |
| F2 appears in the time display | Door not closed properly or door lock faulty. | Close door properly;<br>Switch the appliance off and on again via the house fuse or the safety switch in the fuse box.<br>If it is displayed again, please contact the Customer Care Department |
| A fault code that is not listed above appears in the clock display | Electronic fault | Switch the appliance off and on again via the building's fuse or the safety switch in the fuse box.<br>If it is displayed again, please contact the Customer Care Department |

**If you are unable to remedy the problem by following the above suggestions, please contact your local Service Force Centre.**

**Warning!** Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.

If the appliance has been operated incorrectly, the engineer's visit will be chargeable, even during the warranty period.

**Advice on cookers with metal fronts:**
Because of the cold surface at the front of the cooker, opening the oven door during (or just after) baking or roasting may cause the glass to steam up.

# Disposal

**Packaging material**
The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at the community waste disposal facilities.

**Old appliance**

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

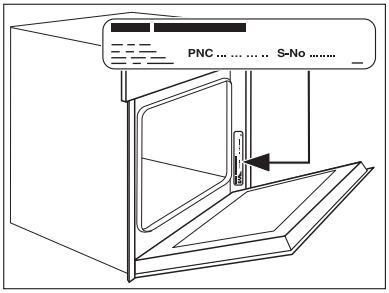
**Warning:** So that the old appliance can no longer cause any danger, make it unusable before disposing of it.
**To do this, disconnect the appliance from the mains supply and remove the mains cable from the appliance.**

# Service

In the event of technical faults, please first check whether you can remedy the problem yourself with the help of the operating instructions (section "What to do if...").

If you were not able to remedy the problem yourself, please contact the Customer Care Department or one of our service partners.

In order to be able to assist you quickly, we require the following information:




– Model description
– Product number (PNC)
– Serial number (S No.)
  (for numbers see rating plate)
– Type of fault
– Any error messages displayed by the appliance

So that you have the necessary reference numbers from your appliance at hand, we recommend that you write them in here:

Model description: .....

PNC: .....

S No: .....

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